



◆ C A K E ◆

FUNFETTI 9

vanilla cake, white buttercream frosting, strawberry, milk crumble

GRASSHOPPER CAKE 9

dark chocolate cake, peppermint icing, bittersweet chocolate ganache, old school mints

◆ P I E ◆

MILE HIGH COCONUT CREAM PIE 9

curried sesame graham crust, toasted coconut, sesame praline

PECAN GRITS PIE 9

goat cheese ice cream, brown sugar crust, dulce de leche, fudge sauce

BROWN BUTTER APPLE SLAB PIE 9

vanilla ice cream, almond crust, oat streusel, salted caramel

◆ I C E C R E A M & S O R B E T ◆

vegan dark chocolate-cherry ice cream 6

root beer float ice cream 6

mulled cider sorbet 6

pastry chef

Rachel Sherman

AFTER DINNER DRINKS.....cordially yours.

Dessert Wines

RIESLING, ELK COVE, LATE HARVEST, 2013, COLUMBIA VALLEY

honeyed sweet fruits and flowers 10

MOSCATO EOS, 2012, PASO ROBLES

tropical bouquet, rich and creamy 8

SANDEMAN TAWNY, NV, PORTO

classical expression of port; sweet and soft 8

Cordials

CRÉME DE CACAO, TEMPUS FUGIT

artisanal spirit sourced from Venezuelan cacao 10

APRICOT, LUXARDO

traditional recipe of sweet fruit aged in oak 7

SAMBUCA, LAZZARONI

original licorice spirit from a small craft distillery 8

FERNET, ANGELICO

powerful amaro made with herbs, spice and roots 20

QUINA, MAURIN

cherries macerated with almonds and quinine 14

Coffee

by La Colombe

COFFEE \$3.5

ESPRESSO \$4

DOUBLE ESPRESSO \$5.5

CAPPUCCINO \$4.5

LATTE \$4.5